

There are exceptions, of course, to this rule, but they only prove its truth. There are impossible men and incapable, foolish women. Between them they ruin a great many homes and shatter a great many romances.

"But as to this ideal husband that every girl seeks and some wives never find, he isn't necessarily a man of ideal character, but if he pleases his wife he's her ideal, and that's all there is about it. On her vote he's elected to the ideal husband class and it's for her to keep him there.

"If men were not so matter-of-fact in their attitude toward the women they marry it would be much easier for wives to make their husbands into ideal husbands. Men tire so quickly of romance. Married men seem to be positively ashamed to be tender or loverlike after marriage.

"In their courting days they squander money and time and almost work miracles to win a wife. Then when they get married they seem to think, 'Well, she's mine now. No matter how I behave, it's all the same to Mary Ann.'

"But it isn't all the same to Mary Ann, nor to Vere de Vere. Mr. Husband thinks he has 'caught the car' and he quits running, but the car keeps moving right on, and he had better keep on a-running or it will get away from him.

"The ideal husband and the ideal wife should be chums and 'good fellows.' When the husband spends an evening with the friends of his bachelor days his wife doesn't nag about it, because an occasional 'evening out' is one of the privileges of the ideal husband.

"The ideal husband really shouldn't drink at all, but if he does take a drink now and then his wife shouldn't nag him about it.

"The ideal husband is not a grouch. He's just a good fellow with a few forgivable faults and a great many traits that command respect and love. He doesn't try to be an angel, because he knows that nothing

makes a sensible wife more irritable than the whir of wings."

CHRISTMAS CANDIES

This is a recipe for hickory candy which will be wanted wherever the children have hickory nuts. After chopping up half a cupful of nuts boil about a cupful of sugar with a third of a cupful of water and a piece of butter about the size of a walnut. This should cook together until the mixture makes a soft lump when dropped in water. After taking from the fire stir in the nuts and as it grows cloudy-looking pour it into a buttered tin, a little at a time. It spreads out flat.

Currant Drops.—Moisten a quantity of sugar with currant juice. Put into a pan to heat, stirring all the while. Don't let it boil. Add a little more sugar and let it warm with the rest. Drop on paper with a smooth stick.

Vinegar Candy.—If you have 2 cups of sugar, half a cup of vinegar and about 2 tablespoonfuls of butter you can make vinegar candy. Melt the butter and then add the sugar and vinegar. This should be boiled until a little dropped in cold water becomes brittle. Turn on a platter which has been buttered. Let it cool. Pull and cut it as you would molasses candy.

Cocoanut Creams.—Two pounds of granulated sugar, moistened with the milk of 1 medium-sized cocoanut. Boil together until heavy thread will spin from spoon to spoon. Take from fire and beat until it begins to turn white. Put in grated cocoanut. Drop in little flat cakes on well-buttered pan.

OUR OLDEST MINORS

- : Minors must obtain :
- : a written permit to :
- : procure cigarettes un- :
- : less over age. :

—Sign in Macomb, Ill.